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Homemade Doughnuts: Techniques and Recipes for Making Sublime Doughnuts in Your Home Kitchen

Kamal Grant

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Kamal Grant : Homemade Doughnuts: Techniques and Recipes for Making Sublime Doughnuts in Your Home Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Homemade Doughnuts: Techniques and Recipes for Making Sublime Doughnuts in Your Home Kitchen:

8 of 8 people found the following review helpful. Doughnuts and so much more! By Andrew's Mom This is one of my new favorite doughnut cookbooks. Kamal is the doughnut genius behind Sublime Doughnuts in Atlanta (he's been featured on Unique Sweets at which point I ordered this book). All the basics are covered including techniques and recipes for all types of donuts including a gluten free version - and more including fried pies, funnel cakes, fritters and glazes --lemon-thyme glaze, orange with grand marnier glaze ...oh my. There is a chapter called Around the World in Doughnuts - ham, jalapeno and cheddar hush puppies, paczki, zeppole, churros and more. He also includes four pages with 48 combinations of doughnuts - listing the recipe page numbers under the pictures - so you can shake up your doughnut making. 8 of 9 people found the following review helpful. The best doughnut book of the bunch By

danmcguirI am trying to master making doughnuts. I have purchased practically, and I kid you not, all of the doughnut books from .com. I purchased the Top Pot, 150 best Donut recipes, Glazed Filled Sugared Dipped, you name it, I now own it. What I like about Kamal's doughnut book is the layout, the fact that measurements are by weight as well as imperial, great photos and the depth of knowledge. I feel that each doughnut book has its good points, either a recipe that is unique, good photos or instructions. I think that there is not one book on the market that covers all there is to know about doughnuts and has all the answers to questions you might seek. There is not one that will give you all the knowledge you need to make perfect doughnuts. Only loads of experience and trial error will do this. This book is simply the best of the bunch, with Top Pot being second in my opinion. If only Mark Israel from the Doughnut Plant would write a cookbook. That would be worth waiting for. 2 of 2 people found the following review helpful. A great book to own By Mary M This is a great book! I love that it is well written and has a lot of awesomely tasty icing and filling recipes as well as recipes for doughnuts, fried fruit pies and much more! I have made the plain doughnuts but turned them into powdered doughnuts as soon as I received this book today. Even though I didn't get to taste them I know that they were good because my family scarfed them down and asked me to make more! I am happy that I had bought this book. I love cooking from scratch and always trying new recipes out along with making up my own recipes. This book has great recipes, tips and is just a great book to have. Easy to follow instructions for beginners to pro chefs.

There's nothing more satisfying than a doughnut. But no need to limit yourself to the bakery counter! With *Homemade Doughnuts*, Sublime Doughnuts chef Kamal Grant shows you how to make creative, delicious doughnuts in your home kitchen.

About the Author Kamal Grant is the owner of Atlanta's Sublime Doughnuts. Open since 2008, Sublime Doughnuts has been recognized by the industry publication, *Bake Magazine*, as "America's Best Bakery" and has been featured as an Atlanta gem in the *New York Times*. It is honored for having the best doughnuts by foodies the world over, including *Food Wine* editor Dana Cowin, who effusively declared, "There is no better breakfast in the world than sweets-savant Kamal Grant's Fresh Strawberry N Cream doughnut. Unless, of course, you want one of his 27 other flavors." Grant credits his love of doughnuts, which he refers to as "the sweet thug of the pasty world," to a visit from a Dunkin' Doughnuts executive to his high school food service class. When the executive shared that his favorite aspect of his job was visiting the test kitchen to try out new flavors, Grant's interest was piqued. After high school, Grant enlisted with the Navy, where he began to pursue his dream of becoming a world-class baker. Grant served as a Baker -- E4 -- 3rd Class Petty Officer on the USS John Young, where he quickly gained the praise of his shipmates for his delicious cinnamon rolls. After his enlistment, Grant attended the Culinary Institute of America, where he focused on high-end desserts, plate presentations, classical techniques, and the flavors and textures of award-winning chefs. After the Culinary Institute of America, Grant continued to hone his skills at the American Institute of Baking. In 2008, Grant was working as a production manager for Flower Foods when he drove past a recently closed doughnut shop in Atlanta's West Side. Despite the challenging economy, Grant cashed out his 401k to sign the lease and open the store. As the store's lone employee, he worked from 2:00 a.m. until 6:00 p.m. six days a week to make the business that he'd spent most of his life working toward a success. Sublime Doughnuts initially served traditional doughnut flavors, but when Grant debuted a special Oreo doughnut and strawberries and cream doughnut, word quickly spread and the demand for his uniquely flavored, artisan doughnuts grew throughout the city. The shop even developed a cult following with Atlanta-based Cartoon Network's *Adult Swim*, whose nightly "bumps" (clever messages in between commercials) gave Sublime Doughnuts a national audience. In 2012, Grant opened a second location in Bangkok, Thailand.